

Culinary selection in our Brasserie

Soup of the day

served in a cup 7

served in a big plate 9

Fish soup

saffron / tomatoes / herbs 14

served in a big plate

Mixed salad of the saison

leaf and various raw vegetable salads 7

Carpaccio from the beef rump

balsamic-onion / parmesan / arugula 16

Crispy Tarte Flambee „Elsässer Art“

herb sour cream / cheese 16

leek onions / smoked bacon

Tarte Flambee „Saarländisch“

herb sour cream / cheese / leek 16

leek onions / smoked bacon / slices of pork sausage

Vegetarian Tarte Flambee

herb sour cream / cheese 16

mediterranean vegetables / olives / rocket salad

Leaf Salad

yoghurt dressing / crispy fried potatoes / 2 fried eggs 16

Caesar Salad

parmesan dressing / cos lettuce hearts / garlic croutons 16

... served with fried turkey breast 21

... served with fried king prawns 24

Weiskircher Sausage Salad

fine chive vinaigrette / cheese 16

pickles / crispy fried potatoes

Culinary selection in our Brasserie

Norwegian salmon filet Yogurt rosemary / savoy cabbage and potato roulade	28
Venison pepper Pressed dumplings / red cabbage / cranberries	26
Fried Lyonnaise sausage with cheese & chilli from our butcher Rudi Schuler / crispy fried potatoes	18
„Holzfällersteak“ (250 g) pork shoulder steak / homemade herb butter fried onions / crispy fried potatoes	19
Rump steak from South American pasture cattle (220 g) Pepper sauce or herb butter sautéed string beans / rosemary potatoes	32
„Wiener Schnitzel“ from the veal topside crispy fried potatoes / cranberries	28
Pumpkin ravioli (veggie) Mandel-Velouté / Parmesan / Pistazian	18
Tagliatelle Truffle / parmesan / pink pepper berries	24
Spaghetti King prawns / tomatoes / basil / garlic	24



Please also ask about our changing menus and
our daily recommendations!

In case of food allergies please contact our service staff.

(prices in Euro)